

E401 / E402 FRYER



KEY FEATURES

- Unique pan design requires just 20 litres of oil
 - *easy to clean and economical to fill*
- Choice of control system
 - *standard or programmable controls*
- Fast temperature recovery
 - *delivers improved, consistent throughput*
- High performance elements
 - *reduces energy consumption and running costs*
- Feet at front, castors at rear
 - *combines excellent stability with mobility*

MODELS and ACCESSORIES

E401 - Single pan, twin basket fryer with manual controls

E402 - Single pan, twin basket fryer with programmable controls

- Lid

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

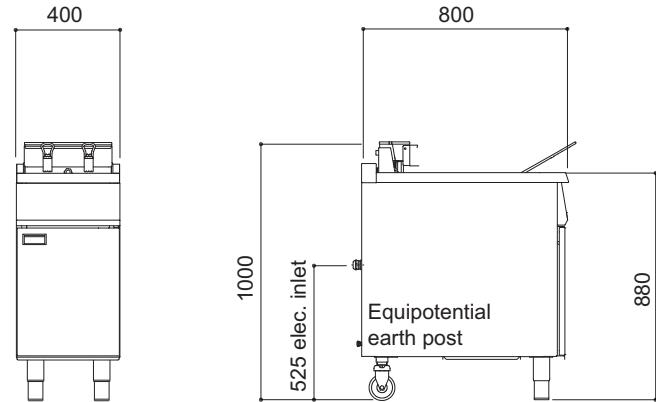
A clearance of 150mm should be observed between appliance and any combustible wall.



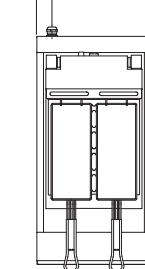


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MODEL DIMENSIONS (in mm)



53 elec. inlet



2 metre cable supplied

SPECIFICATION DETAILS

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Electrical rating (kW)	20
Electrical supply voltage	400V 3N~
Required electrical supply 400V 3N~ (amps)	32
Electrical current split (amps)	L1: 29 / L2: 29 / L3: 29
Oil capacity (litres)	20
Hourly chip output * (kg)	58
Weight (kg)	74
Packed weight (kg)	80

Note: * denotes pre-blanchered, chilled, 15mm size

Recommended load per basket - 1.5kg